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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/611,761	07/01/2003	Madonna M. Ray	P6205US	2152	
30173 GENERAL MI	7590 11/09/2007		EXAMINER		
GENERAL MILLS, INC. P.O. BOX 1113			TRAN LIEN, THUY		
MINNEAPOLIS, MN 55440			ART UNIT	PAPER NUMBER	
			1794		
	•		MAIL DATE	DELIVERY MODE	
			11/09/2007	PAPER	

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

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	Application No.	Applicant(s)				
	10/611,761	RAY ET AL.				
Office Action Summary	Examiner	Art Unit				
	Lien T. Tran	1794				
The MAILING DATE of this communication app Period for Reply	ears on the cover sheet with the c	correspondence address				
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DATE of the may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication.  If NO period for reply is specified above, the maximum statutory period value for reply within the set or extended period for reply will, by statute Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tin will apply and will expire SIX (6) MONTHS from a cause the application to become ABANDONE	N. nely filed the mailing date of this communication. D (35 U.S.C. § 133).				
Status						
1) Responsive to communication(s) filed on 17 O	ctober 2007.					
2a) ☐ This action is <b>FINAL</b> . 2b) ☑ This	This action is <b>FINAL</b> . 2b)⊠ This action is non-final.					
·	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is					
closed in accordance with the practice under E	Ex parte Quayle, 1935 C.D. 11, 4	53 O.G. 213.				
Disposition of Claims						
4) ⊠ Claim(s) 1-16 and 18 is/are pending in the app 4a) Of the above claim(s) is/are withdray 5) ☐ Claim(s) is/are allowed. 6) ☒ Claim(s) 1-16, 18 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or Application Papers	vn from consideration.					
9)☐ The specification is objected to by the Examine	r					
10) The drawing(s) filed on is/are: a) acce		Examiner.				
Applicant may not request that any objection to the						
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).						
11) ☐ The oath or declaration is objected to by the Ex	aminer. Note the attached Office	Action or form PTO-152.				
Priority under 35 U.S.C. § 119						
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of:  1. Certified copies of the priority documents 2. Certified copies of the priority documents 3. Copies of the certified copies of the prior application from the International Bureau * See the attached detailed Office action for a list	s have been received. s have been received in Applicati rity documents have been receive u (PCT Rule 17.2(a)).	on No ed in this National Stage				
Attachment(s)  1)   Notice of References Cited (PTO-892)	4) ☐ Interview Summary	(PTO-413)				
Notice of References Cited (PTO-892)     Notice of Draftsperson's Patent Drawing Review (PTO-948)     Information Disclosure Statement(s) (PTO/SB/08)     Paper No(s)/Mail Date	Paper No(s)/Mail Do 5) Notice of Informal P	ate				

Application/Control Number: 10/611,761

Art Unit: 1794

Claims 1-16 and 18 are rejected under 35 U.S.C. 103(a) as being unpatentable over the book "Breads" in view of the book "Professional Baking".

The book "Breads" teaches to form a variety of intermediate dough products having aesthetic features such as lobes, section. Portions or combination thereof. The book teaches various way is which dough is cut, shaped, stamped, slit etc. to create various configuration and design such as lobe, crown etc... The book also teaches brushing the dough before baking with glaze such as melted butter glazes to soften the crusts. The book also teaches to brush the dough with butter for a velvety finish. As shown on page 28, the brush is used to brush the tops with melted butter over the exposed surface of the roll. The dough is baked at 450 degree F.

The book is silent on the BSV of the product, the use of oil, the properties of the plasticizing agent, partially baking. With respect to the method claims, the making of the dough pieces inherently includes the steps of preparing a dough and creating individual dough intermediate. The book teaches the steps of applying a plasticizing agent and providing a cutting force to create lobes, section, portion. The book does not teach partially baking, delivering the partially baked and subjecting the partially baked to final baking step. The book does not teach the mechanical cutting as in claim 15.

The "Professional Baking" book teaches the major functions of fats in baked items are to tenderize the product and soften the texture, to add moistness and richness, to increase keeping quality, to add flavor. The book also teaches that oil is used as a wash for some kinds of rolls.

Application/Control Number: 10/611,761

Art Unit: 1794

Since the book teaches to brush with melted butter, it is obvious the products will have the properties as claimed. The claimed use of fat to achieve such properties is well known in the art as shown by the Professional Baking book. It would have been obvious to brush the entire surface of the dough so that the whole surface will have the fat layer. This would have been readily apparent to one skilled in the art. When the surface is coated with butter, it is inherent a sealing layer is formed. It would have been obvious to use oil because oil is also a known wash for roll product as shown by the Professional Baking book. The selection of oil or butter would have been an obvious matter of preference depending on the flavor and taste desired. The BSV volume varies depending on the type of dough and the texture wanted. It would have been obvious to one skilled in the art to determine the optimum BSV for the particular dough made. It would have been to vary the depth of the cut depending on the configuration wanted. This can readily be determined by one skilled in the art. It would have been obvious to partially bake the dough pieces when wanting to make a parbaked product for later consumption if the product is not intended to be used in a short time. Such product is notoriously well known in the art. It would have been obvious to deliver the product to retail store when commercial distribution is wanted. If the product is a par-baked product, it would have been obvious to subject the product to final baking before consumption. . It would have been obvious to coat the baked dough pieces with butter or oil to enhance the taste and flavor of the product. This is notoriously well known in the art as one commonly spreads butter or oil on bread after baking. It would

Application/Control Number: 10/611,761

Art Unit: 1794

have been obvious to one skilled in the art to use an known means for cutting. The mechanical cutting claimed is known in the art.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

November 6, 2007

CX LENTRON LIEN TRAN PRIMARY EXAMINER CLOUP (700) Page 4